



# Building Advisory

## Restaurants: Common Submittal Problems

*Building and Zoning permits help determine if the project is in compliance with building safety codes, and other land use guidelines.*

*Effective February 1, 2003*

Building a restaurant is a very technical subject and requires several specialized items to be included in the plan review process. This advisory helps you through the plan review process for restaurants and outlines several common submittal errors. It is a general guide and is not a comprehensive list of all submittal requirements. Call Don Peluso at 720-865-2915 if you have questions or concerns.

All restaurant plans must be submitted for formal plan review. You cannot walk through restaurant plans. This includes remodels and "minor" changes to the plans.

The costs involved in opening a new restaurant are generally grossly underestimated. For your own sake, do not attempt this if you do not have \$75,000-\$100,000 in ready capital. This estimate is for a limited menu, tenant finish



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Community Planning and Development

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*This handout is provided as a general guide. The information is subject to change. Printed on recycled paper.*



establishment. The costs are higher for full service establishments or for extensive remodels. It is also a fact that over half of all new restaurants fail within one year. We don't mean to discourage you, but we want you to understand the risks involved and the potential loss of capital involved.

Most restaurants require a grease interceptor on the sewer line. This includes all establishments that cook meat and or fry foods. There are minimum size requirements for restaurants. These are determined by Wastewater Management Division of Public Works. They must also sign off on all restaurants before any permits for work can be issued.

Type 1 commercial hoods are required for all cooking appliances except microwave ovens or convection ovens. Additionally, all gas fired appliances require combustion air. Generally, it requires a mechanical engineer to determine the amount of combustion air and the method to supply it. Finally, most commercial hoods require fire suppression under the hood.

Hoods may be required for other equipment. For example, some dish machines require hoods and all janitor sinks require ventilation to the outside.

Most prospective restaurateurs miscalculate the size of their water heater. There are calculations shown in the Restaurant Guide. Do these calculations.



The Restaurant Guide provides information needed for the plan review. Our inspector reviews your plans based on principals called HACCP (Hazard Analysis Critical Control Point) technology. He bases his review on the food handling techniques you describe to him. He needs specific information on your menu, heating and cooling techniques, hot and cold holding, shipping and receiving information, and the types and sizes of equipment you are installing. It is necessary that you provide this information so that he can complete his plan review.

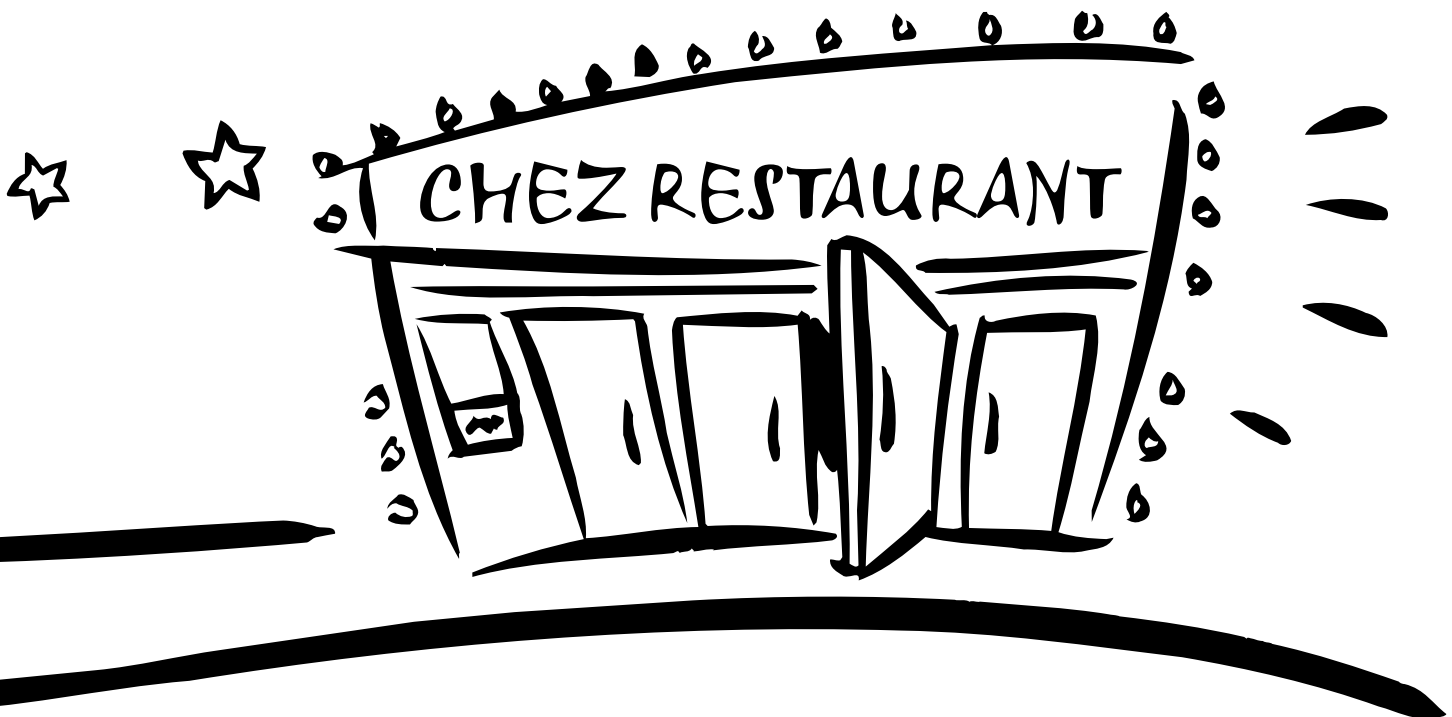
The plan review for restaurants is driven by the menu, equipment, and the size of the establishment. The more complicated the menu, the more space you need, and the

more varied equipment you need. Additionally, the bigger the building, the more complicated the plan review becomes.

Any changes to your menu after you open, require a review prior to implementation. This ensures that the existing equipment is sufficient to handle the menu changes. Failure to do this review could result in expensive retrofitting of your restaurant.

Reviewers may ask how ongoing maintenance issues will be accomplished, including items such as chimney cleaning.

Including liquor in your food service requires a special review and approval by the Department of Excise and Licenses prior to the issuance of the license.



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The City and County of Denver is not responsible for the enforcement of the Federal American Disability Act (ADA). Your building plans will be reviewed and inspected for compliance with the Denver Building Code and will not be reviewed or inspected for compliance with the requirements of the ADA, or the HUD Fair Housing Act; therefore, it is the sole responsibility of the developer or building owner to have their plans or facilities evaluated to comply with the applicable requirements. Any modifications to the building will require proper permits. Having said that, make certain that all entrances and rest rooms comply with the ADA.

The Amendments to the Building Code for the City and County of Denver 1999 (The Denver Amendments or the Denver Building Code) take precedence over all national codes such as the Uniform Building Code, Uniform Plumbing Code, Uniform Mechanical Code, National Electric Code, and Uniform Fire Code.

Fixture counts are based on the Amendments A-29a. These differ based on occupancy.

Occupant loads are based on the occupant density factor in 10A of the Uniform Building Code, not on table counts.

